INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS
ISTRUZIONI DI INSTALLAZIONE, FUNZIONAMENTO E MANUTENZIONE
INSTRUCTIONS D'INSTALLATION, D'UTILISATION ET DE MAINTENANCE
INSTRUCCIONES DE INSTALACIÓN, USO Y MANTENIMIENTO

- **BCF 30KG 6 GN1/1 LW (240/3/60Hz) AOFP061U4 AOFP061TU4**
- **BCF 50KG 10 GN1/1 LW (240/3/60Hz) AOFP101U4**
- **BCF 100KG 20 GN1/1 LW (240/3/60Hz) AOFP201RU4 REMOTE**
- **BCF 70KG 10 GN2/1 LW (240/3/60Hz) AOFP102U4**
- **BCF 180KG 20 GN2/1 LW (240/3/60Hz) AOFP202RU4 REMOTE**

- **BCF 30KG 6 GN1/1 LW (208/3/60Hz) AOFP061U, AOFP061TU**
- **BCF 50KG 10 GN1/1 LW (208/3/60Hz) AOFP101U**
- **BCF 100KG 20 GN1/1 LW (208/3/60Hz) AOFP201RU REMOTE**
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- **BCF 180KG 20 GN2/1 LW (208/3/60Hz) AOFP202RU REMOTE**

PART NO. **595R 05100**
VERSION 1 2007.06

CONTROL PANEL
PANNELLO COMANDI

PANNEAU DE COMMANDE
PANEL DE CONTROL

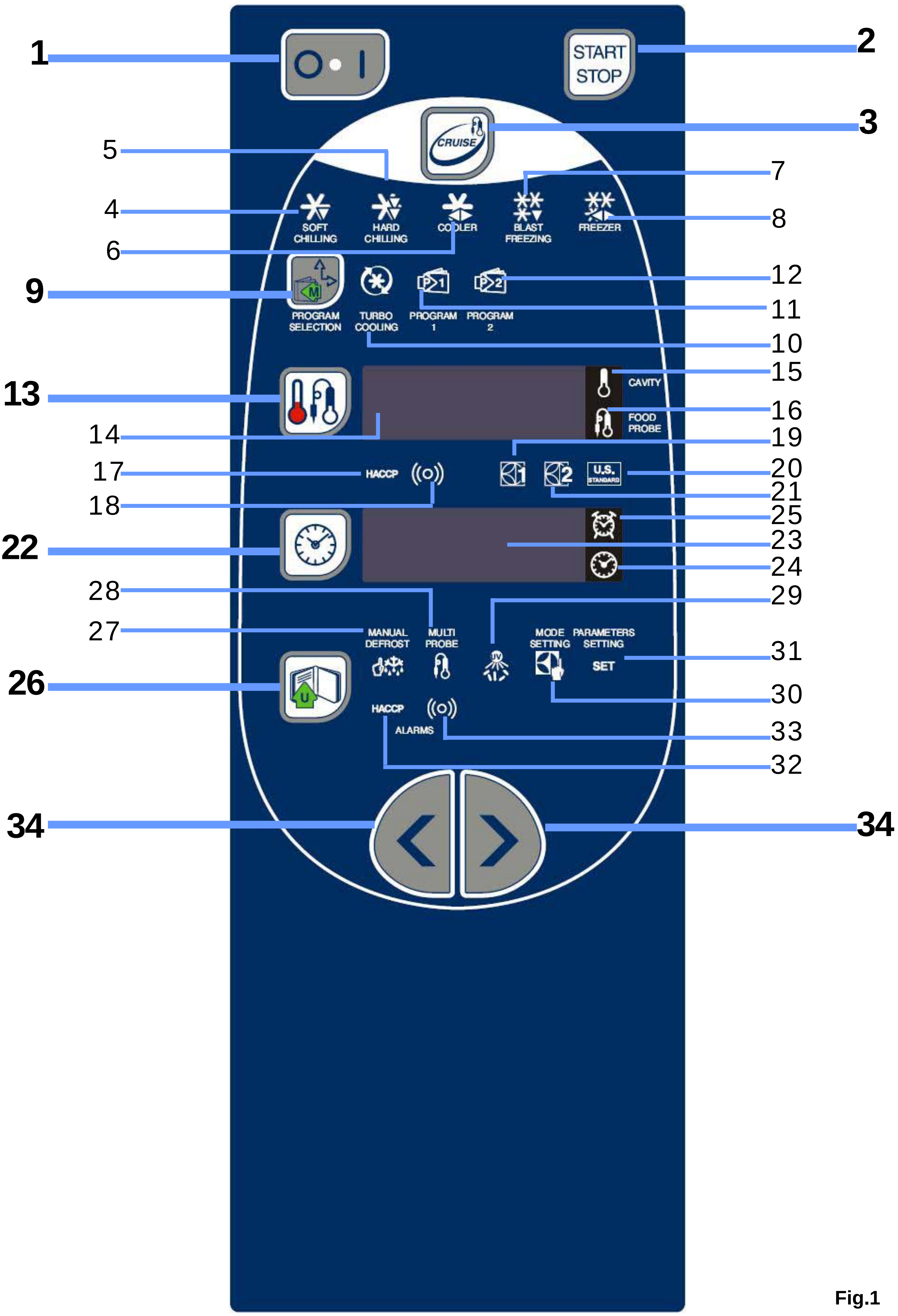


Fig.1

USA

1 - ON/OFF switch
2 - “START / STOP" (cycle start / stop) button
3 - “CRUISE CHILLING” button- automatic cycle (cycle start / stop)
4 - “SOFT chilling cycle” indicator light
5 - “HARD chilling cycle” indicator light
6 - “COOLER" (POSITIVE maintenance cycle)” indicator light
7 - “FREEZING chilling cycle” indicator light
8 - “FREEZER" (NEGATIVE maintenance cycle) indicator light
9 - “Programme selection "turbo cooling, P1 or P2” button
10 - “Turbo cooling” indicator light
11 - “Programme 1” indicator light
12 - “Programme 2” indicator light
13 - "Temperature" button
14 - Temperature display
15 - “Chamber probe temperature” indicator light
16 - “Core probe temperature” indicator light
17 - “HACCP alarm” indicator light
18 - “Service alarms” indicator light
19 - "Electrolux Food Safe Mode 1" indicator light
20 - "Electrolux Food Safe Mode 2" indicator light
21 - "U.S.Standard" indicator light (personalized)
22 - “Time” button
23 - Time display
24 - “Remaining time estimate” indicator light
25 - “Time” (timed cycle) indicator light
26 - “Utility” button
27 - Select “manual defrosting”
28 - Select “core probe temperatures”
29 - Select “UV LAMP" (germicidal cycle)
30 - Select “Standards”
31 - Select “user parameters”
32 - Select “HACCP alarms”
33 - Select “ALARM SERVICE“
34 - “Cycle selection/value modification” button

IT

1 - Interruttore ON/OFF
2 - Tasto "START / STOP" (avvio/arresto)
3 - Tasto "CRUISE CHILLING" - CICLO AUTOMATICO (avvio/arresto)
4 - Led "SOFT chilling" (abbattimento leggero)
5 - Led "HARD chilling" (abbattimento intenso)
6 - Led "COOLER" (ciclo mantenimento positivo REFRIGERATORE)
7 - Led "BLAST FREEZING" (Ciclo abbattimento CONGELAMENTO)
8 - Led "FREEZER " (Ciclo mantenimento negativo CONGELATORE)
9 - Tasto "Program Selection TURBO COOLING, P1 o P2" (Selezione programma TURBO COOLING, P1 o P2)
10 - Led "TURBO COOLING" (TURBO COOLING)
11 - Led "Program 1" (Programma 1)
12 - Led "Program 2" (Programma 2)
13 - Tasto "Temperatura"
14 - Display Temperatura
15 - Led Temperatura spillone cella
16 - Led Temperatura spillone
17 - Led "Allarme HACCP"
18 - Led "Allarme di servizio"
19 - Led "Electrolux Food Safe Mode 1"
20 - Led "Electrolux Food Safe Mode 2"
21 - Led "U.S.Standard" (personalizzato)
22 - Tasto "Tempo"
23 - Display tempo
24 - Led "Stima tempo residuo"
25 - Led "Tempo" (ciclo a tempo)
26 - Tasto "Utilità"
27 - Selezione "MANUAL DEFROST" (Sbrinamento manuale)
28 - Selezione "Temperature spilloni"
29 - Selezione "Lampada UV" (ciclo germicida)
30 - Selezione "Standard"
31 - Selezione "Parametri utente"
32 - Selezione "Allarmi HACCP"
33 - Selezione "ALLARMI DI SERVIZIO"
34 - Tasti "Selezione cicli/ modifica impostazioni"

FR

1 - Interrupteur ON/OFF
2 - Touche START / STOP (marche / arrêt du cycle)
3 - Touche “cruise chilling” - cycle automatique (marche / arrêt du cycle)
4 - Led "SOFT Chilling" (cycle de refroidissement léger)
5 - Led "HARD Chilling" (cycle de refroidissement poussé)
6 - Led "COOLER" (cycle de maintenance POSITIF)
7 - Led "BLAST FREEZING" (cycle de refroidissement de congélation)
8 - Led "FREEZER" (cycle de maintenance NÉGATIF)
9 - Touche “sélection programme turbo cooling, P1 ou P2”
10 - Led “turbo cooling”
11 - Led "programme 1"
12 - Led "programme 2"
13 - Touche “température”
14 - Afficheur température
15 - Led “température du compartiment”
16 - Led “température sonde à cœur”
17 - Led "allarme HACCP"
18 - Led “alarmes de service”
19 - Led Electrolux Food Safe Mode 1
20 - Led Electrolux Food Safe Mode 2
21 - Led U.S. Standard (personnalisé)
22 - Touche “temps”
23 - Afficheur temps
24 - Led “estimation temps résiduel”
25 - Led “cycle à temps” (durée du cycle minuté)
26 - Touche “utilité”
27 - Sélection “dégivrage manuel”
28 - Sélection “température sondes à cœur”
29 - Sélection “cycle germicide”
30 - Sélection Standards
31 - Sélection “paramètres utilisateur”
32 - Sélection “alarmes HACCP”
33 - Sélection “ALARM SERVICE”
34 - Touches “sélection cycles / modification valeurs”

ES

1 - Interruptor ON/OFF
2 - Botón START/STOP "inicio/parada"
3 - Botón “cruise chilling” - ciclo automático ("inicio/parada")
4 - Indicador luminoso "SOFT chilling" (ciclo de enfriamiento SUAVE)
5 - Indicador luminoso "HARD chilling" (ciclo de enfriamiento INTENSO)
6 - Indicador luminoso "COOLER" (cámara frigorífica" - ciclo de mantenimiento con frío POSITIVO)
7 - Indicador luminoso "BLAST FREEZING" (ciclo de enfriamiento o congelación)
8 - Indicador luminoso "FREEZER " (congelador - ciclo de mantenimiento con frío NEGATIVO)
9 - Botón “selección programa turbo cooling, P1 o P2”
10 - Indicador luminoso “turbo cooling”
11 - Indicador luminoso “programa 1”
12 - Indicador luminoso "programa 2"
13 - Botón “temperatura”
14 - Display temperatura
15 - Indicador luminoso "temperatura de sonda de cámara"
16 - Indicador luminoso "temperatura de sonda pincho"
17 - Indicador luminoso “alarme HACCP”
18 - Indicador luminoso “alarmas de servicio”
19 - Indicador luminoso "modo de seguridad alimentaria 1 de Electrolux"
20 - Indicador luminoso "modo de seguridad alimentaria 2 de Electrolux"
21 - Indicador luminoso "norma EE.UU." (personalizado)
22 - Botón “tiempo”
23 - Display tiempo
24 - Indicador luminoso “estimación tiempo remanente”
25 - Indicador luminoso “ciclo por tiempo”
26 - Botón “utilidad”
27 - Selección "MANUAL DEFROST" (descongelación manual)
28 - Selección "temperaturas de sonda pincho"
29 - Selección "luces germicidas" (ciclo germicida)
30 - Selección “normativas”
31 - Selección “parámetros usuario”
32 - Selección “alarmas HACCP”
33 - Selección "alarma de servicio"
34 - Botones “selección ciclos / modificación valores”

USA

TABLE OF CONTENTS

SAFETY INSTRUCTIONS

To reduce the risk of fire, electrical shock, or injury when using your appliance, please follow these basic precautions including the following:

- Read all instructions before using your appliance.
- This Manual does not cover every possible condition and situation that may occur. Use common sense and caution when installing, operating and maintaining this appliance.
- FOR YOUR SAFETY DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.
- The installation of this unit must conform to local codes or, in the absence of local codes, to all National Codes governing plumbing, sanitation, safety and good trade practices.
- **BEFORE SERVICING, DISCONNET THE ELECTRICAL SERVICE AND PLACE A RED TAG AT THE DISCONNECT SWITCH TO INDICATE WORK IS BEING DONE ON THAT CIRCUIT.**
- **NOTICE:** CONTACT YOUR AUTHORIZED SERVICE COMPANY TO PERFORM MAINTENANCE AND REPAIRS.
- **NOTICE:** Using any parts other than genuine factory manufactured parts relieves the manufacturer of all warranty and liability.
- **NOTICE:** Manufacturer reserves the right to change specifications at any time without notice.
- **WARNING:** The equipment warranty is not valid unless the appliance is installed, started and demonstrated under the supervision of a factory trained installer.
- **WARNING:** The unit must be installed by Personnel who are qualified to work with electricity and plumbing. Improper installation can cause injury to personnel and/or damage to the equipment. The unit must be installed in accordance with applicable codes.

SAVE THESE INSTRUCTIONS

A.1 GENERAL INFORMATION

A.1.1 FOREWORD

The purpose of this manual is to provide the necessary information for the correct installation, operation, use and maintenance of the appliance.
Consequently, the manual and all the technical documentation enclosed with the appliance must be kept with the appliance at all times so that they can be consulted by the technician or end user. It is important to inform the appliance user about regulations concerning safety during and after installation.
Read the instructions in the manual carefully before carrying out any operation whatsoever on the appliance, as they give important information about the standards and rules governing its installation and safe use. **Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Failure to observe the instructions in this manual when carrying out any operations on the appliance will relieve the manufacturer of all liability. Using any parts other than factory manufactured parts relieves the manufacturer of all warranty and liability.**
No part of this manual may be reproduced.

A.1.2 INTENDED USE AND LIMITATIONS

This appliance has been designed for the blast chilling and/or blast freezing and preservation of foods (it rapidly lowers the temperature of cooked foods in order to preserve their initial qualities over a period of time and guarantee their durability for several days). Any other use is to be considered improper.
ATTENTION: The appliance is not suitable for installation outdoors and/or in environments subject to atmospheric agents (rain, direct sunlight, etc.).
The manufacturer declines all liability for any improper use of the product.

A.1.3 TESTING

Our appliances have been designed and optimised with laboratory testing to give high performance and efficiency. The product has gone through 100% testing and is ready for use. The certificates guaranteeing that the tests (visual inspection - electrical test - functional test) have been passed are included with the appliance.

A.1.4 GENERAL SAFETY RULES

The appliance is manufactured in compliance with following directives:
- Hygiene: **ANSI / NSF 7**
- Safety: **UL 471**
- **CAN / CSA C22.2 No.120 - M91**

A.1.5 CUSTOMER'S RESPONSIBILITIES

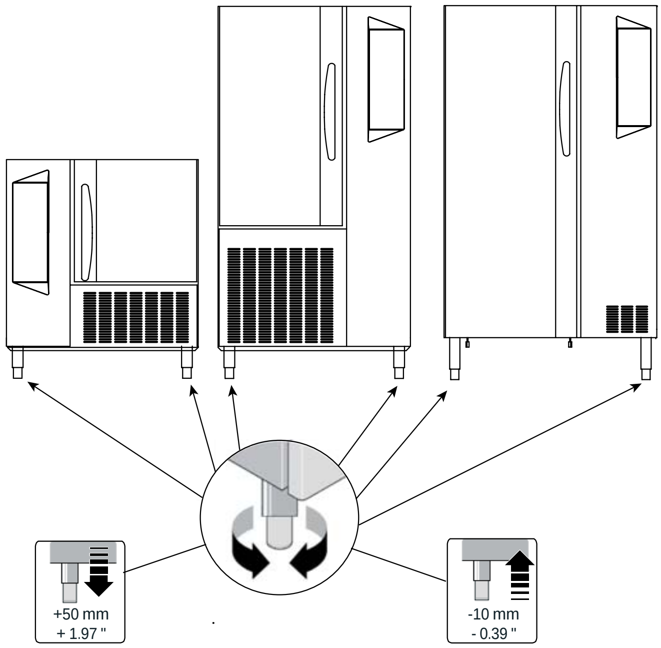


A fused disconnect switch or a main circuit breaker (customer furnished) MUST be installed in the electric supply line for the appliance. It is recommended that this switch/circuit breaker have lockout/tagout capability. Before making any electrical connections to this appliance, check that the power supply is adequate for the voltage, amperage, and phase requirements on the rating plate.

IMPORTANT:

Level the appliance, otherwise its operation could be compromised.

Adjust the height and level the appliance by means of the leveling feet, checking that the door opens and closes properly.



A.1.6 DATA PLATE POSITION

The data plate with all the appliance specifications is located on the chilling unit compartment, on the lower left-hand side.
The plate bearing the appliance's PNC code and serial number is located underneath the logo.

B.1 DESCRIPTION OF CYCLES

B.1.1 POSITIVE BLAST CHILLING

Positive blast chilling brings the food quickly to a temperature of 37.4°F (+3°C).
Note that positive blast chilling is suitable for foods that are going to be consumed within a few days.
There are two types of blast chilling:

- **"SOFT" CHILLING**
- **"HARD" CHILLING**

- **"soft" chilling** is recommended for foods such as vegetables or pieces of food that are not very large or thick.
- **"hard" chilling** is recommended for larger sized pieces of food.

B.1.2 NEGATIVE BLAST CHILLING OR FREEZING

Freezing allows foods to be preserved for longer periods (weeks or months).
Quick freezing consists of reaching a negative temperature (-0.4°F / -18°C) in the center of the product in the shortest possible time. This ensures that when the product is thawed, the tissues are not damaged and the food preserves its aspect and nutritional ingredients.
With this cycle, the temperature of the food goes down to between -4°F (-20°C) and -0.4°F (-18°C) when frozen.

B.1.3 MAINTENANCE CYCLE OR PRESERVATION CYCLE
The maintenance cycle is the maintenance of the food at a chosen temperature so that it does not alter over time, is started automatically at the end of the blast chilling or freezing cycle.
The preservation cycle is continuous. To interrupt it you have to stop or make changes to the program.

B.1.4 STERILISATION CYCLE (appliances with germicidal light option)
The UV lamps have a direct germicidal action and are used to sterilise the surfaces and air in the appliance chamber. This function can be used to sterilize kitchen utensils such as knives, carving forks, etc. (the process should be done in two steps, turning the utensils over to make sure both sides of utensils are sterilized) and can be activated at the end of each working day. Do not use this function if there is food in the chamber.

ATTENTION:

The appliance has a safety device that switches off the lamps when the doors are opened. **This safety device is provided because exposure to the U. V. rays emitted by the lamps is harmful and can cause damage to eyes.**

C.1 ANALYSIS OF USER INTERFACE

C.1.1 O•I I = ON / O = OFF 

This button indicates the status of the appliance: I=On,O=Off. When appliance is switch on, the whole interface lights up.

C.1.2 START/STOP CYCLE 

This button starts or stops the selected cycle.
The selected cycle starts immediately when enabled. To stop the cycle, keep the button pressed for at least 3 seconds.
If the door is closed when a cycle is started the button will light up continuously. If the door is opened during a cycle it will start blinking continuously.
1- "PREP" To optimize appliance performance when the need arises, a preparation cycle can be chosen at the beginning of a chilling cycle which is signalled on the temperature display by the message "PREP".
2- If the chiller has been inactive for a long time, the compressor will be started by impulses to guarantee maximum efficiency.

C.1.3 SELECT CYCLES 

The default setting on the appliance is the SOFT chilling cycle.

Use these buttons  to select one of the following options:



From left to right:

- Positive "SOFT CHILLING"
- Positive "HARD CHILLING"
- Positive "COOLER" maintenance (or preservation)
- Negative "BLAST FREEZING" chilling or freezing
- Negative "FREEZER" maintenance (or preservation)

When choosing a cycle, press the  button to move on to the next option; the options are in a loop and so you can either scroll forwards  or backwards  .

C.1.3.1 Chilling with "cruise chilling" key 

The "cruise chilling" cycle automatically controls the chilling process. It sets up the machine to complete the process within times required by standards while conserving the quality of the foods (without burning the surface of the foods).
When the cycle is launched, it starts running immediately. Stopping it requires the button to be held down for at least three seconds.
When the cycle is started with the door closed the key will light up. It will instead flash if a cycle is in progress and the door is open.
1- In order to improve machine performance and only if required, at the start of the chilling cycle, a preparatory cycle may start. This is indicated
on the temperature display by the message "PREP".

***2-* Also, if the chiller is not used for an extended period of time, the compressor is started in impulses in order to assure maximum efficiency.**

ATTENTION:

<u>The "cruise chilling" cycle works only if the shaft probe is inserted. If it is not, the cycle automatically changes over to timed soft positive chilling.</u>

C.1.4 PROGRAMS

Press the 

button to set the appliance for programs mode. The appliance switches from standard cycle selection mode to program mode and vice versa.



From left to right:
- Turbo cooling
- Program P1
- Program P2

Associated with each standard cycle are 2 default programs that can be varied by the user.

What is a program? For chilling, the user can change both the chamber temperature and the chilling time and save the changes in the memory for subsequent retrieval, and for maintenance the user can set the chamber setpoint.

C.1.4.1 Chilling with "turbo cooling" 

The “turbo cooling” cycle allows the user to operate the unit at temperature between -32,8°F (-36°C) and +37,4°F (+3°C). The unit runs a cycle continuously and defrosting is managed automatically.
To select this type of cycle, refer to paragraph C.1.4.

C.1.4.2 Cycles for ice cream
By enabling the parameter “EICE” (EICE = y), the machine is set up to run two ice cream cycles. Programmes “P1” and “P2” are disconnected from the normal logic and become two specific cycles for ice cream. They are no longer assigned to the selected standard cycle. When this cycle is selected, the LEDs for the standards cycles are off.

• cycle "**P1**": time-controlled or shaft probe-controlled chilling. After chilling, the machine switches over automatically to conservation at a temperature of 6,8°F (-14°C).

• cycle "**P2**": “turbo cooling” chilling with a cell temperature of 3,2°F (-16°C)

N.B.: to modify the “EICE” parameter, refer to paragraph C.1.9.5.

C.1.5 TEMPERATURE 

The temperature display can display both the chamber temperature and the food (core) probe temperature.
If **a cycle is running** (i.e. positive or negative maintenance, timed positive blast chilling or timed freezing), the temperature displayed is the chamber temperature.
If a **food (core) probe cycle is running**, the food (core) probe temperature will be displayed by default.

Press the  button in chilling cycles to switch between chamber temperature and food (core) probe temperature.
The indicator light shows which of the two temperatures is being displayed at that time:
- if the food (core) probe temperature is displayed, the FOOD CORE PROBE TEMPERATURE INDICATOR LIGHT switches on 

- if the chamber temperature is displayed the CHAMBER TEMPERATURE INDICATOR LIGHT switches on 

Only one or the other can be enabled at one time. Both will not active at the same time.

C.1.6 ALARM WARNING
The following indicator lights light up when an alarm occurs:



When an HACCP alarm occurs, the indicator light
1- blinks continuously if the alarm is current. To check the type of alarm, scroll to the utility section (§ C.1.9) with the keys.
2- stays on continuously if the alarm has ended but must still be addressed by the user.


When a service alarm occurs, the indicator light
1- blinks continuously if the alarm is current. To check the type of alarm, scroll to the utility section (§ C.1.9) with the keys.
2- stays on continuously if the alarm has ended but must still be addressed by the user.

The type of alarm can be displayed by using the “Utilities menu” functions (see sections C.1.9 for an explanation of the Utilities menu, and section C.4 for instructions on how to display the alarm types and descriptions of the alarms).

C.1.7 STANDARDS 

The Standard indicator light is normally off. It lights up only when the Reference Standard option is entered with the UTILITIES button.
From left to right, the lights are: **Electrolux Food Safe Mode 1, Electrolux Food Safe Mode 2, U.S. Standard .**
To display the appliance Standard setting, use the “Utilities menu” functions (see sections C.1.9 and C.1.9.4).

C.1.8 TIME 

- **During a chilling cycle:** the time display shows the total or remaining chilling time.
- **During holding cycle:** the display shows the hour.
- **During "turbo cooling" cycle:** the display shows:

" °°°° " = two hours left until start of defrosting

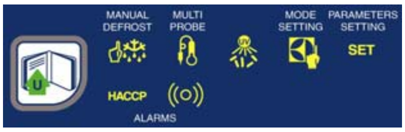
" °°° " = 1.5 hours left until start of defrosting

" °° " = 1 hour left until start of defrosting

" ° " = 0.5 hours left until start of defrosting

The TIMED CYCLE INDICATOR LIGHT  lights up only when a timed blast chilling cycle is running.
During the cycle selection phase it indicates the chilling time.

The "estimated remaining time" LED  comes on as soon as the electronic card calculates the time remaining until the end of cooking with shaft probe. Once it has been measured, the time is shown on the time display.

C.1.9 UTILITIES 

When the  button is pressed it lights up behind. Use the  buttons to scroll backwards and forwards and select the utility. Press  to confirm.

After entering the "Utilities" menu, the system will go back to the main menu if no button is pressed for 5 seconds.

See below for a DESCRIPTION OF THE UTILITIES FUNCTIONS.

C.1.9.1 MANUAL DEFROSTING 

If the appliance is in the right conditions (indicator light 

or 

or with the appliance on stand-by), this function enables a manual defrosting cycle. The display shows the message "dEfr" throughout the entire cycle.
If a manual defrosting is not possible (during a chilling cycle) the message " UTIL NONE" will appear on the display.
The selection is enabled only in preservation/maintenance and when selecting the operating cycle.
When the defrosting is finished the system will go back to the main configuration.

C.1.9.2 PROBE TEMPERATURES DISPLAY 

This function displays the probe temperatures, if there is more than one probe inserted in the product.
If just one probe is used, see section C.1.5 for instructions on how to display the temperature.

C.1.9.3 "UV" STERILIZATION CYCLE 

(Function for appliances with germicidal light option)

The UV lamps have a direct germicidal action and are used to sterilize the surfaces and air in the chamber of the appliance (see section B.1.4)
To active "UV", no cycles must be running. When the cycle is running the "TEMPERATURE" display shows the chamber temperature. When the cycle is finished the system goes back to the main menu.
If a sterilization cycle is not possible because of the status of the appliance, the message "UTIL NONE" will appear on the display.

C.1.9.4 REFERENCE STANDARD

The machine can be set to 3 different Standards:
1. Electrolux Food Safe Mode 1
2. Electrolux Food Safe Mode 2
3. U.S. Standard

The default setting for the appliance is the NSF rule number seven, which states that the product is chilled from 140°F/60°C to 39.2°F/4°C in 240'.

Standard	BLAST CHILLER		
	Chilling start temperature	Chilling end temperature	Chilling time
Electrolux Food Safe M 1	+145.4°F (+63°C)	+50°F (+10°C)	110 minutes
Electrolux Food Safe M 2	+158°F (+70°C)	+37.4°F (+3°C)	90 minutes
U.S.Standard	**CbSt °C**	**CCEt °C**	**CCtl minutes**

Standard	BLAST FREEZER		
	Chilling start temperature	Chilling end temperature	Chilling time
Electrolux Food Safe M 1	+145.4°F (+63°C)	-0.4°F (-18°C)	270 minutes
Electrolux Food Safe M 2	+158°F (+70°C)	-0.4°F (-18°C)	240 minutes
U.S.Standard	**CbSt °C**	**CFEt °C**	**CFtl minutes**

Section C.2.2.6 describes how to change the STANDARD (e.g. to go from the Electrolux Food Safe Mode 1 to the Electrolux Food Safe Mode 2).

THE REFERENCE STANDARD SELECTION CAN BE CHANGED ONLY WHEN THERE IS NO CYCLE RUNNING. If a chilling cycle is running the system will automatically exit the utility.

The Standard indicator light is normally off. It lights up only when the Reference Standard option is entered with the UTILITIES button.

Mode setting "U.S. Standard" is conformed to the requirements of NSF 7.

Limits are:

		NSF 7
- soft chilling =	240 minutes;	140 (+60) / 39.2 (+4)
- hard chilling =	240 minutes;	140 (+60) / 39.2 (+4)

Example of NATIONAL SANITATION FOUNDATION:
A positive blast chilling cycle with probe ends correctly if the 39.2°F (4°C) is reached within 240'. The chilling then proceeds either until the maintaining temperature set by the manufacturer is reached or the user presses STOP.

The user can edit the parameter settings in the U.S. Standard option (**CbSt, CCEt, Cctl, CFEt, Cftl**) either in USER PARAMETERS, section C.1.9.5, or by selecting the utility directly (see section below for instructions on how to edit the U.S. Standard parameters).

Editing USER parameters
To edit a parameter, select the utility:

- press the button;
- the display blinks to show that the parameter is in 'edit' mode;
- press the buttons to change the value within the setting range;
- press the button to confirm the settings; if a selection is not made after 5 seconds, the last value displayed will be confirmed automatically, or press again.

NOTE: the parameters can be edited ONLY if no cycle is running. If a cycle is running, the utility will enable only the display of the parameters.

The system exits the function automatically after 12 seconds if nothing else is pressed.

C.1.9.5 USER PARAMETERS

For displaying/editing the operating parameters:
- the "TEMPERATURE" display shows the parameter label;
- the "TIME" display shows the value associated to the parameter;
- scroll the parameters;

The system exits the function automatically after 12 seconds if nothing else is pressed.

C.1.9.6 HACCP

Displays the chamber high temperature alarm and the blast chilling cycle end error alarm (see section C.4. for all information on alarms).

C.1.9.7 SERVICE ALARMS

The SERVICE ALARM function stores and displays all the alarms, except for the chamber high temperature alarm and the blast chilling cycle end error alarm (see sections C.4.1 for all information on alarms).

C.2 USER INSTRUCTIONS

Before using the appliance, clean the chamber with a detergent solution, as there may still be condensation in the chamber left over from the final testing by the manufacturers (see section D.1 for further information).

C.2.1 SWITCHING ON

Switch on the fused disconnet switch or the main circuit breaker switch and press the **I = ON** button to start the appliance. The **I = ON** indicator light lights up to signal that the appliance is powered up.

C.2.2 OPERATION

C.2.2.1 Starting a "cruise chilling" cycle

To start the automatic "cruise chilling" (positive) cycle, insert the core probe in the product and press the button 

.

The cycle starts immediately when activated. To stop it, keep the button 

pressed for at least 3 seconds.

IMPORTANT: The "cruise chilling" cycle is not activated when the appliance is in "programme selection" status 

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C.2.2.2 Selecting a standard cycle

The default setting on the appliance is the SOFT chilling cycle.

Use these buttons  to select one of the following options:



From left to right:

- Positive "SOFT CHILLING"
- Positive "HARD CHILLING"
- Positive "COOLER" maintenance (or preservation)
- Negative "BLAST FREEZING" chilling or freezing
- Negative "FREEZER" maintenance (or preservation)

When choosing a cycle, press the  button to move on to the next option; the options are in a loop and so you can either scroll forwards  or backwards  .

If you want another cycle, keep pressing the  button until the indicator light for the chosen cycle turns orange, and start it by pressing the 

button.

IMPORTANT:The appliance recognizes automatically when the food (core) probe is inserted in to the product. If the probe hasn't been inserted in to the product, a timed cycle will start automatically.

It is necessary to wait 2 minutes after the end of the preparation cycle for the automatic recognition (see section below).

C.2.2.3 How to select a "turbo cooling" cycle

To select the "turbo cooling" cycle, press the key 

; the LED 

will turn orange.

To start the cycle press the key 

.

C.2.2.4 Selecting a program:

First of all, the user has to decide what kind of cycle to launch (SOFT, HARD, etc.) and then select the program.

Go through the following steps:

- Select the type of cycle;
- Press the program select button 

; the program indicator light 

lights up.
- press the select button  until the chosen program indicator light 

switches on.
- if the type of program is right, start it by pressing button 

.

if not

- keep pressing the select button  until the chosen

program indicator light switches on.

• to start the program, press the START STOP button.

The user can edit some of the cycle parameters and save the changes:

- for blast chilling, the user can edit the chamber chilling time/ setpoint and save it in the memory, from where it can subsequently be retrieved (see section C.2.2.3 and C.2.2.4).

- for positive maintenance, the user can set the chamber setpoint.

C.2.2.5 Modification of chilling time

Chilling time is modifiable in the following cases:

1) during setting of a programme (P1 or P2)
2) during the selection phase of a chilling cycle
3) during actual chilling (can only be decreased).

For modification, proceed as follows:

• press the key for two seconds;

• the display will flash to show that modification phase is active;

• set the desired value using the keys ;

• press the key to confirm the value. Confirmation will take place automatically after five seconds of inactivity.

C.2.2.6 Modification of cell temperature

• **Chilling cycles:** the set point can be modified only during selection of a custom cycle or during "turbo cooling".

• **Holding cycles (all).**

In all cases proceed as follows:

• press the key for two seconds;

• the display will flash to show that modification phase is active;

• set the desired value using the keys ;

• press the key to confirm the value.

If a selection is not made after 5 seconds, the last value displayed will be confirmed automatically.

C.2.2.7 Displaying the temperature setpoint and chilling end time

When a cycle is running, the user can view the temperature setpoint and chilling end time by pressing buttons and simultaneously.

C.2.2.8 Changing the Standard selection

To select a Standard, e.g. the **Electrolux Food Safe Mode 2**,

press the button, press the button until the Standard utility is selected,

press the button to enter, press the button to select the Standard either press the button again to confirm the selection or it will be confirmed automatically if nothing is pressed for 12 seconds.

C.2.2.9 Editing USER parameters

To edit a parameter, select the utility:

• press the button;

• the display blinks to show that the parameter is in 'edit' mode;

• press the buttons to change the value within the setting range;

• press the button to confirm the settings; if a selection is not made after 5 seconds, the last value displayed will be confirmed automatically, or press again.

NOTE: the parameters can be edited ONLY if no cycle is running. If a cycle is running, the utility will enable only the display of the parameters.

See section D.6 for the "List of user parameters".

C.2.3 BLAST CHILLING/PRESERVATION CYCLE

When the chilling or freezing cycle has finished, the appliance will automatically go into the preservation stage. It is important for the chilled food to be kept in an appropriate way, maintaining a preservation temperature suitable for the type of food chilled.

C.2.4 DEFROSTING

If the appliance is in the right conditions (indicator light or or with the appliance on standby), this function enables a manual defrosting cycle. The display shows the message “dEfr” throughout the entire cycle.
If a manual defrosting is not possible (during a chilling cycle) the message “UTIL NONE” will appear on the display.
The selection is enabled only in preservation/maintenance and when selecting the operating cycle.
When the defrosting is finished the system will go back to the main configuration. The cycle times and the intervals between defrostings are preset by the manufacturer.

- Manual defrosting
To start a manual defrosting, proceed as follows:

• PRESS THE BUTTON; THE DEFROSTING INDICATOR LIGHT WILL TURN ORANGE, THE REST WILL STAY GREEN.

• PRESS AGAIN TO CONFIRM.

To shorten the defrosting time, the function can be run with the door open, or a manual defrosting can be started with the chiller door open; in this way the chiller internal fans will start up to draw air into the chamber from the outside, thus shortening the defrosting times.
For further information see following section.

MANUAL DEFROSTING

If the appliance is in the right conditions (indicator light or or with the appliance on stand-by), this function enables a manual defrosting cycle. The display shows the message “dEfr” throughout the entire cycle.
If a manual defrosting is not possible (during a chilling cycle) the message “UTIL NONE” will appear on the display.
The selection is enabled only in preservation/maintenance and when selecting the operating cycle.
When the defrosting is finished the system will go back to the main configuration.

Before each defrosting, remove the drain plug from the bottom of the chamber. Replace the plug after defrosting.

C.2.5 GERMICIDAL LIGHTS (Function for appliances with germicidal light option)

To enable the lights, the appliance must be switched on but with no cycle running.

Press using the button to select the cycle.
The corresponding indicator light turns orange;
press the button again to confirm the selection and start the cycle by pressing the button.

You are advised to run a germicidal cycle at the start of the day before using the appliance, and another one at the end of the day after cleaning the chamber.
For further information see sections B.1.5 and C.1.9.6.

ATTENTION: The cycle will not be enabled if the chamber temperature is less than 59°F (15°C) or if the door is open.

THE EFFICIENT OPERATION OF THE APPLIANCE IN THE BLAST CHILLING AND FREEZING CYCLES DEPENDS ON THE FOLLOWING FACTORS:

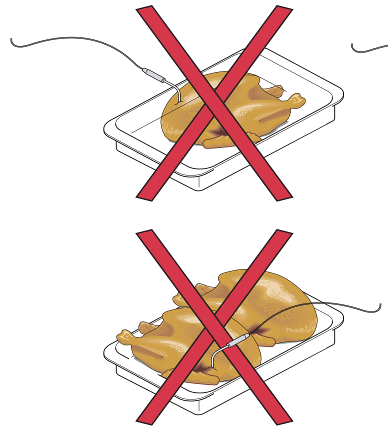
C.2.6 PRODUCT LOADING AND UNLOADING

Use kitchen gloves when loading and unloading food. It is not advisable to keep the food covered during the chilling cycle in order to facilitate chilling. An even distribution of the food inside the chamber allows good air circulation and therefore better preservation of the food.
In any case, do not leave the door open longer than necessary when removing or loading food.
At the end of the cycle, open the door and remove the probe, putting it back in its original position (remember that the pans are cold, therefore use gloves).



- Type of tray to be used. It is advised to use shallow trays (i.e. with sides no higher than 2.5"/65 mm) to allow good air circulation around the product (the greater the surface area of the food exposed to the air, the shorter the chilling time). You are advised to clean the trays and tray support surfaces thoroughly to avoid food contamination. You are also advised to put the food in the chiller in the same tray that it was cooked in.

C.2.7 INSERTING THE FOOD (CORE) PROBE IN THE PRODUCT
Make sure the probe is clean and sterilized whenever inserting it in food, and always take care when handling the probe, because it has a sharp point.
Using the food (core) probe in the chilling cycles guarantees good results. To be certain of this, it is important to position the probe correctly, i.e. right at the center of the largest piece of food, making sure it doesn't come out the other side and being very careful not to touch the tray.



C.3 STARTING THE OPERATING CYCLES

To get familiar with the chiller's electronic board as quickly as possible, we have provided a series of step-by-step instructions on how to enable the various functions.

When switched on, the appliance sets up for the SOFT chilling cycle by default.

You can now select the cycle by pressing the  button, according to the following instructions.

- ***Hard chilling***:



PRESS THE BUTTON UNTIL THE



LIGHT TURNS ORANGE



PRESS THE CYCLE BUTTON

IF THE PROBE HASN'T BEEN INSERTED IN THE PRODUCT, THE CYCLE WILL BE TIMED.

- ***Hard chilling with chilling end time change***:



PRESS THE BUTTON UNTIL THE



LIGHT TURNS ORANGE

IF YOU WANT TO CHANGE THE CHILLING END TIME



PRESS THE BUTTON FOR 2 SECONDS



PRESS THE BUTTON TO SELECT THE VALUE.

IF A SELECTION IS NOT MADE AFTER 5 SECONDS THE LAST VALUE DISPLAYED WILL BE CONFIRMED AUTOMATICALLY YOR YOU CAN CONFIRM BY PRESSING THE BUTTON AGAIN.



PRESS THE CYCLE BUTTON

- ***Hard chilling with program select:***



PRESS THE BUTTON UNTIL THE



LIGHT TURNS ORANGE



PRESS THE "SELECT PROGRAM" BUTTON



INDICATOR LIGHT LIGHTS UP



PRESS THE BUTTON UNTIL THE



THE INDICATOR LIGHT TURNS ORANGE

IF THE PROGRAM SELECTED IS OK



PRESS THE CYCLE BUTTON

IF YOU WANT TO CHANGE THE TYPE OF PROGRAM



PRESS THE BUTTON UNTIL THE



INDICATOR LIGHT TURNS ORANGE



PRESS THE CYCLE BUTTON

- ***Hard chilling with program select and chilling time change***:



PRESS THE BUTTON UNTIL THE



LIGHT TURNS ORANGE



PRESS THE "SELECT PROGRAM" BUTTON



INDICATOR LIGHT LIGHTS UP



PRESS THE BUTTON UNTIL THE



LIGHT TURNS ORANGE

IF THE PROGRAM SELECTED IS OK



PRESS THE CYCLE BUTTON

IF YOU WANT TO CHANGE THE TYPE OF PROGRAM



PRESS THE BUTTON FOR 2 SECONDS



PRESS THE BUTTON TO SET THE CHOSEN TIME



EITHER PRESS THE BUTTON AGAIN TO SAVE THE

NEW SETTING OR IT WILL BE CONFIRMED AUTOMATICALLY IF NOTHING IS PRESSED FOR 5 SECONDS, AND THEN



PRESS THE CYCLE BUTTON

IF YOU WANT TO CHANGE THE CHAMBER TEMPERATU RE



PRESS THE BUTTON FOR 2 SECONDS



SET THE CHOSEN TIME



EITHER PRESS THE BUTTON AGAIN TO SAVE THE

NEW SETTING OR IT WILL BE CONFIRMED AUTOMATICALLY IF NOTHING IS PRESSED FOR 5 SECONDS, AND



THEN PRESS THE CYCLE BUTTON.

- ***TURBO COOLING cycle:***



PRESS THE "SELECT PROGRAM" BUTTON,



THE TURBO COOLING LED LIGHTS UP



PRESS THE "CYCLE START" BUTTON.

C.4 ALARMS

C.4.1 ALARMS
The electronic board manages two kinds of alarm system:

- **HACCP** for monitoring and storing high temperature alarms. **HACCP alarm states are signalled by the sounding of the buzzer, the blinking of the red HACCP indicator light and the appearance of an alarm message on the display**.

- **SERVICE ALARMS** for storing and managing all the alarms on the electronic board (except the high temperature and blast chilling cycle end error alarms).

C.4.1.1 HACCP ALARMS
For managing the chamber high temperature alarm and the blast chilling cycle end error alarm.

If there is no current alarm: the "TEMPERATURE" display reads 'none', and the "TIME" display is switched off.

If there is a current alarm the "TEMPERATURE" display shows the alarm number " **AL 1", AL 2",** etc., and the "TIME" display gives the description of the alarm (see section below).

To display the alarm, enter the utility and use the  buttons to scroll until the messages appear: "**AL 1**", "**AL 2**" and so on.

After displaying the last alarm, the '——' message will appear on the alarm display, and if nothing is pressed for 12 seconds the unit will automatically go back to the main menu.

To cancel the alarms, press  **+**  together for 5 seconds.

ATTENTION: The reset function is disabled if the operator did not see the stored alarms. When the reset function is enabled the message "RES" appears on the TEMPERATURE display.

C.4.1.1.1 DESCRIPTION OF ALARMS

- HIGH TEMPERATURE ALARM
The display shows:
• the "**Batch** (number) **Ht** (maximum temperature reached) **°F/°C Start** Date Time **End —-**", **if the alarm is still active**

e.g. Batch 01 Ht 59°F / 15°C Start 25-10-01 15.48 End ——

• the "**Batch** (number) **Ht** (maximum temperature reached) **°F/°C Start** Date Time **End** Date OrTime", **if the alarm has ended**

e.g. Batch 01 Ht 59°F / 15°C Start 25-10-01 15.48 End 25-10-01 17.48

where:
Start Date Time indicates the start of the alarm, **End Date Time** indicates the end of the alarm ("Date" format: DD-MM-YY, "Time" format: HH.MM;).

- CHILLING CYCLE END ERROR ALARM
This check ensures that a food (core) probe blast chilling/freezing cycle ends correctly.

If a cycle does not end correctly, a **"Chilling time out of limits" alarm is generated** and the display reads:
Batch (number) Ot (chilling time)**MIN Start** Date Time **End** date Time"

e.g. BATCH1 Ot 250MIN Start 25-10-01 15.48 End 25-10-01 19.58.

where (number) indicates the current day's batch number, Start Date Time indicates the cycle start and End Date Time the cycle end.

WHAT IS A BATCH NUMBER? Each blast chilling cycle (SOFT/HARD chilling, freezing) will be identified by a progressive number(1,2, ...), known as the "BATCH NUMBER". This refers to the current day and will be reset to '0' at the start of each new calendar year.

N.B. There are no cycle end alarms in timed chilling/freezing.

 **IMPORTANT:**

in the event of a power failure, the display shows the "no power" alarm with red indicator **. This alarm can be displayed by scrolling with the utility keys. The appliance will then restart from exactly where it stopped.**

C.4.1.2 SERVICE ALARMS
There are two types of service alarm:
- type **"b"** (user) which do not require service center assistance (see section C.4.1.2.1) and do not shut down the appliance;
In the event of alarm"B2", the time display will show the message "door". When the alarm ceases (because the door is closed), the message disappears.

- type **"E"** (non-user) for which you are advised to call the service center for assistance (see section C.4.1.2.2), but which do not shut down the appliance.
When alarms "E2" occurs, the machine will stop the cycle in progress and return to stand-by It will be possible to restart the cycle again when the temperature of the evaporator returns to the proper level resulting in cessation of the alarm.

C.4.1.2.1 Service alarms not requiring service center assistance

SYMBOL	DESCRIPTION	ACTION
b1	Condenser temperature high	Clean condenser; check air circulation around condenser
b2	Door open	Close door
b3	Memory full	Reset HACCP alarms
b4	Power failure	Check plug properly inserted in power supply socket; Check electrical system

C.4.1.2.2 Service alarms requiring service center assistance

When the alarms listed below occur, call the service center for assistance.

SYMBOL	DESCRIPTION	ACTION
E1	Minimum cell temperature	CALL SERVICE CENTRE
E2	Minimum evaporator temperature	
E3	Cell probe malfunctioning or disconnected	
E4	Evaporator probe malfunctioning or disconnected	
E5	Ambient probe malfunctioning or disconnected	
E6	Condenser probe malfunctioning or disconnected	
E7	Core probe 1 malfunctioning or disconnected	
E8	Core probe 2 malfunctioning or disconnected	
E9	Core probe 3 malfunctioning or disconnected	
E10	Pressure switch tripped	
E11	Compressor overload	
E12	Evaporator fan fault	
E13	Internal clock malfunction	

All alarms will be stored as follows: the “TEMPERATURE” display shows the alarm number, e.g. “AL 1”, “AL 2”, etc., whereas the “TIME” display shows the ALARM CODE, e.g. “E1”, “b1”, etc...

If no alarm is active: the first alarm, i.e. the last to occur, is displayed.

Use the  buttons to scroll the stored alarms.

After displaying the last alarm, the “——” message will appear on the display and after 12 seconds the unit will automatically go back to the main menu.
When the next alarm occurs, the current ones will be cancelled (automatic reset).

If an alarm is active, going into the utility will silence the buzzer and simultaneously access the alarm message display.

Use the  buttons to scroll the stored alarms.

After displaying the last alarm, the I “——” message will appear on the display and after 5 seconds the unit will automatically go back to the main menu.
The function for cancelling from the memory is disabled when there are alarms active (i.e. the reset is disabled).

To cancel the alarms, press  +  together for 5 seconds.

ATTENTION: The reset function is disabled if the operator did not see the stored alarms. When the reset function is enabled the message “RES” appears on the TEMPERATURE display.

C.5 HACCP CONNECTIONS (ACCESSORIES)

Refer to the handbook enclosed with the kit for instructions on installing the accessories.

The board has a serial communication line for interacting with other units, printers or a HACCP control station in a network.

This can be connected in the following ways:
• directly to a device that communicates in TTL (e.g. the FT190ELX printer), by setting the parameter E485=”Prn”
• to an RS485 communications network, by setting the parameters E485=”PC” and PRTY=”1" (refer to the handbook supplied with the kit) inserting the conversion card RS485-LK-P and Adr=”Network address”.

D.1 ROUTINE MAINTENANCE

D.1.1 PRECAUTIONS FOR MAINTENANCE

Routine maintenance tasks can be performed by non-specialised personnel. When performing maintenance please follow the instructions closely, keeping safe at all time. **The manufacturer declines any responsibility for injury sustained from unsafe acts.**

 **ATTENTION:**

do not touch the appliance if hands and/or feet are wet. Before performing any cleaning or maintenance disconnect the appliance from the electrical source and carefully unplug the appliance. It is DANGEROUS AND UNADVISEABLE to remove the safety guards, AND IS NOT REQUIRED for routine maintenance. Wear protective gloves when cleaning the condenser. Do not use scissors, screwdrivers and sharp objects on the cooling circuit.



D.1.2 CLEANING THE CABINET AND ACCESSORIES

It is advisable to clean the chamber every week; increasing this frequency according to appliance use.
Before using the unit, clean all the internal parts and accessories with warm water and either neutral soap or products that are over 90% biodegradable (in order to reduce the emission of pollutants into the environment), then rinse and dry thoroughly. Do not use solvent-based detergents (e.g. trichloroethylene) or abrasive powders for cleaning. Coat the metal panels with vaseline oil.





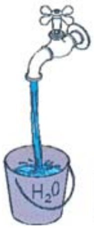
The trolleys must be cleaned with high pressure water jets.
Drain off the water used in the process of cleaning by removing the drain plug at the bottom center of the chamber, so that the liquid flows out into the drain tray under the cabinet. This tray must be emptied periodically (AOFP061U4-061U, AOFP101U4-101U, AOFP102U4-102U models).
Refit the drain plug immediately after the cleaning.
Note: make sure the drain tray has been emptied before removing the drain plug.

ATTENTION: the AOFP201RU4-201RU-202RU-202RU4 model does not have a drain tray. Make sure the drain hole is connected to the water drain system.

D.1.3 CLEANING THE FOOD (CORE) PROBE

Pay particular attention when handling the probe; remember that it has a sharp point, therefore handle it with extreme care, even in the cleaning phase.

You are advised to clean the food (core) probe periodically to make sure the appliance works at maximum efficiency.







The probe must be cleaned by hand, using warm water and either neutral soap or products that are over 90% biodegradable (in order to reduce the emission of pollutants into the environment), then rinse thoroughly with clean water and disinfectant solution. Do not use solvent-based detergents (e.g. trichloro-ethylene) or abrasive powders for cleaning.

ATTENTION: do not use boiling water to clean the probe.

D.1.4 PRECAUTIONS IN THE EVENT OF LONG PERIODS OF NON-USE

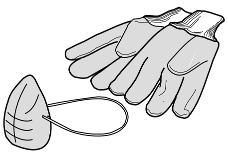
If the appliance is not going to be used for a long period, take the following precautions:

- Unplug the plug from the electricity mains socket.
- Remove all food from the chamber and clean the interior and the accessories.
- Rub all the stainless steel surfaces vigorously with a cloth slightly dampened with vaseline oil, so as to cover them with a protective film.
- Leave the door partially open to allow the air to circulate.
- Air the premises regularly.

D.2 MAINTENANCE TO BE PERFORMED BY TRAINED PERSONNEL ONLY

Non-routine maintenance tasks must be perfomed by an AUTHORIZED SERVICE AGENT.

USE APPROPRIATE SAFETY GEAR (GLOVES AND MASK) WHEN CARRYING OUT ANY MAINTENANCE OPERATION.



ATTENTION:



do not touch the appliance if hands and/or feet are wet. Before performing any cleaning or maintenance disconnect the appliance from the electrical source and carefully unplug the appliance. Do not remove safety guards. Wear protective gloves when cleaning the condenser. Do not use scissors, screwdrivers and sharp objects on the cooling circuit.

D.2.1 PERIODIC CLEANING OF CONDENSER

The condenser can be cleaned with a brush, provided the bristles are not in steel or a material that can compromise good operation. Take maximum care not to bend the condenser fins, as this would cause a reduction in the heat exchange.

If the appliance is to work efficiently, the chilling unit condenser must be cleaned at least once every 3 months. If the appliance is installed in a dusty or poorly ventilated environment the filter must be cleaned more frequently, i.e. about once a month.

The condenser is located behind the front slotted panel. To remove it, take out the two screws at the bottom and pull it outwards to release it from the holding clips.

ATTENTION:

Before removing the slotted panel that protects the condenser, make sure the appliance has been disconnected from the power source.

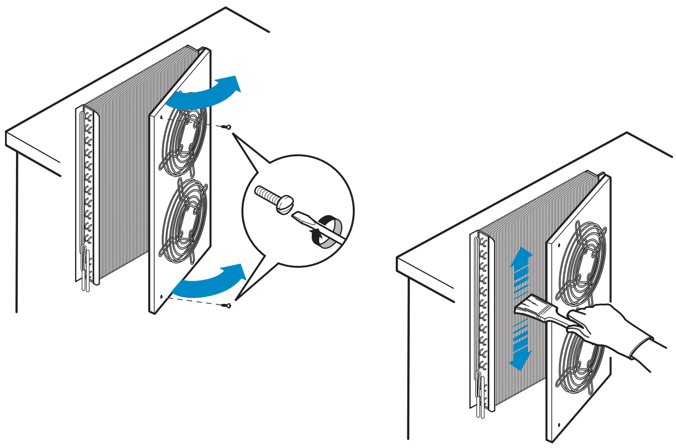
Note: The technician is advised to use a brush or vacuum cleaner to remove the dirt accumulated on the condenser. Do not use pointed objects, as they may damage the condenser.



ATTENTION: Do not wash the appliance by squirting a jet of water on it.

D.2.2 CLEANING THE EVAPORATOR

Even in this case cleaning can be done with a brush, provided the bristles are not in steel or a material that can compromise good operation of the evaporator. Take maximum care not to bend the evaporator coil fins, as this would cause a reduction in the heat exchange.



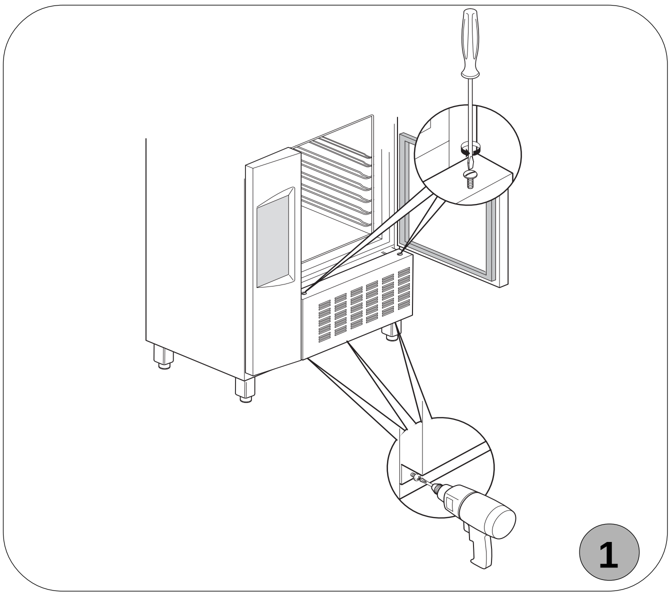
To access the evaporator battery, proceed as follows:

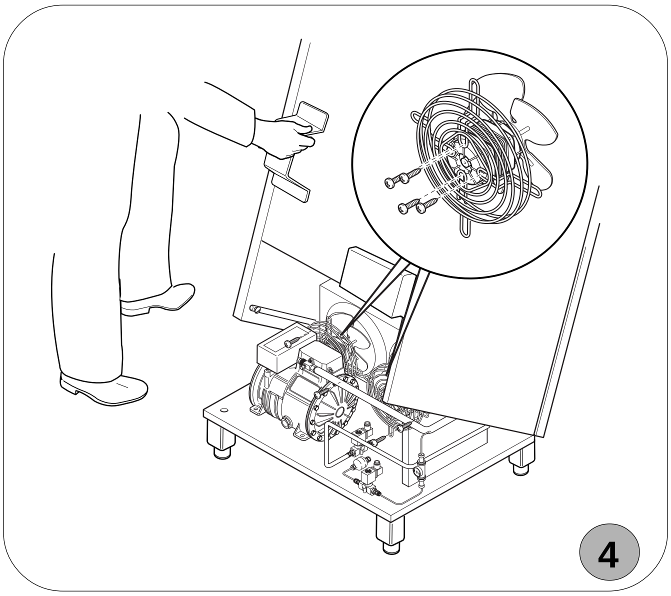
- Disconnect from the power supply;
- Remove any trays from inside the chamber;
- Remove the 4 screws (2 in front and 2 behind) that secure the two deflector plates to the evaporator guard;
- Remove the 2 screws that secure the inner inspection guard and open it;
- Clean the evaporator battery with a brush or vacuum cleaner;
- Close the guard, refit the deflector plates and reconnect the power supply.

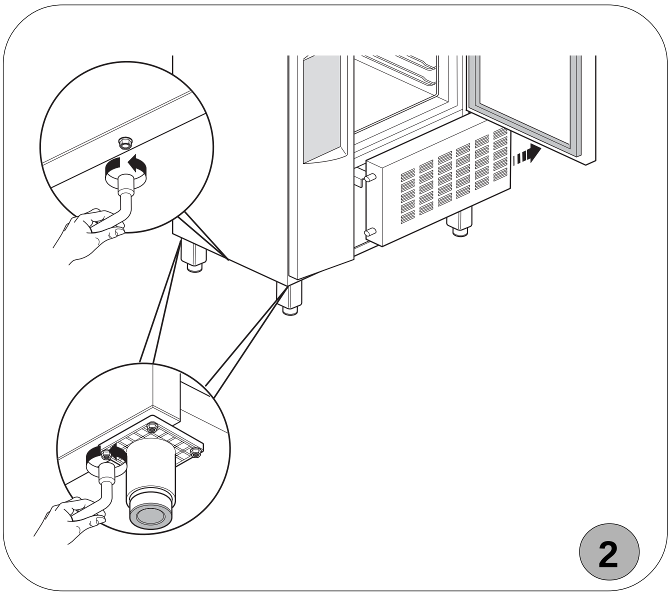
ATTENTION:

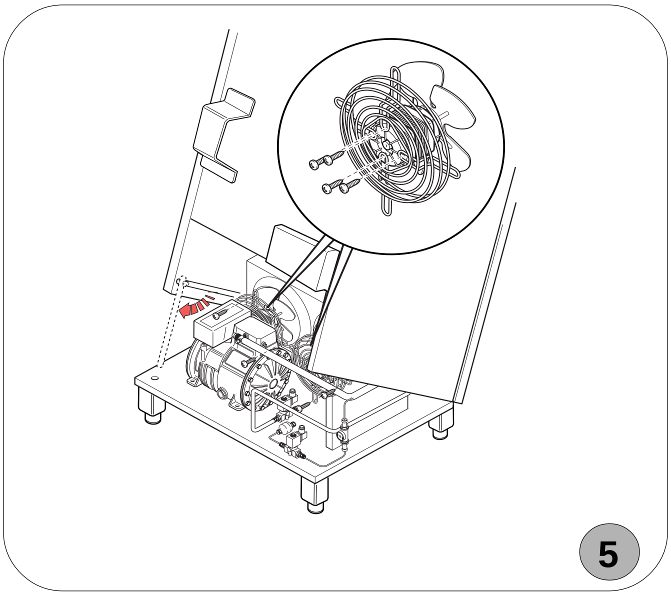
Before opening the guard with tools, make sure that the appliance is disconnected from the electricity mains.

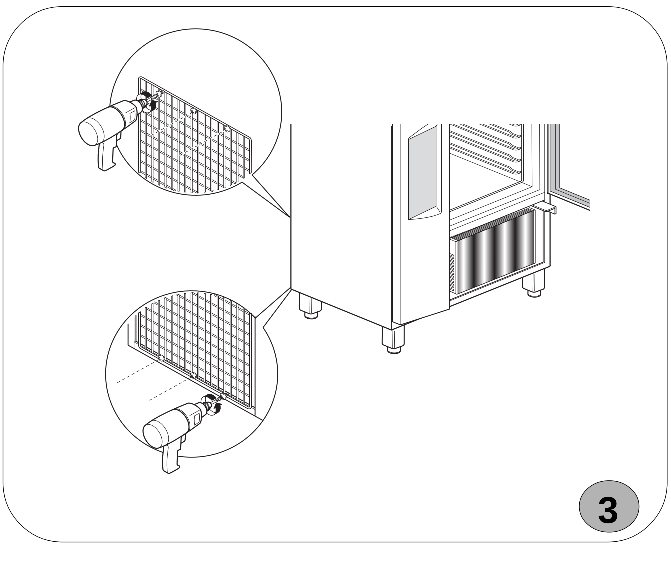
D.2.3 FAN REPLACEMENT
(ONLY ON MODELS AOFP61U-61TU-61U4-61TU4)

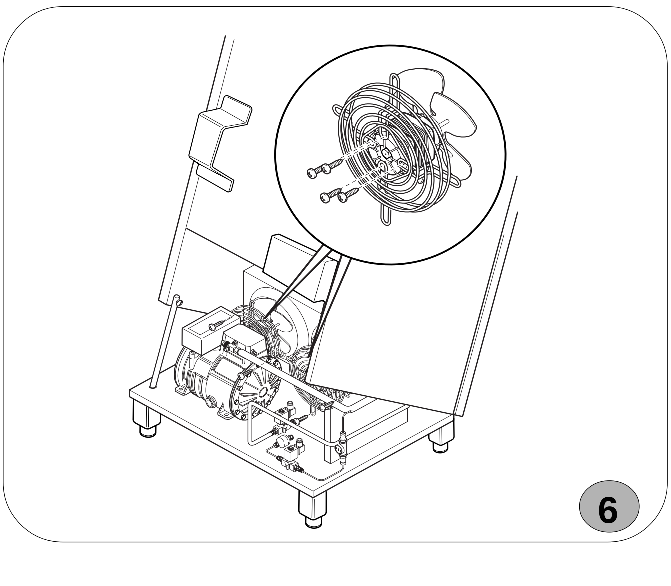


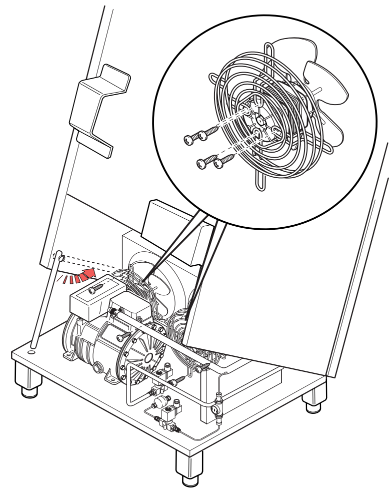












7

D.3 TROUBLESHOOTING

D.3.1 QUICK TROUBLESHOOTING GUIDE

In some cases faults can be remedied easily and quickly. Below there is a list of possible faults and remedies:

A. The appliance doesn't switch on:
- check that the mains socket is powered.

B. The appliance does not reach the set internal temperature:
- check that the condenser is clean;
- check that the cycles have been set properly;
- check that the product has been loaded properly into the chamber;
- check that the probe is working properly.

C. The appliance is excessively noisy:
- check that the appliance is properly levelled. If it is unbalanced this could cause vibrations.
- check that the cabinet is not touching other units, as this may cause resonant vibrations;

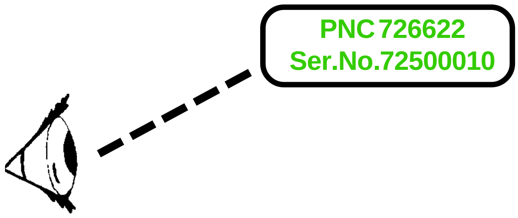
D. The appliance functions with time, even with the probe inserted:
- make sure the probe is correctly inserted (see below - INSERTING THE CORE PROBE IN THE PRODUCT);
- check that 5 minutes after cycle start with probe inserted, the luminous indicator  remains off.

INSERTING THE CORE PROBE IN THE PRODUCT

Make sure the probe is clean and sterilized whenever inserting it in food, and always take care when handling the probe, because it has a sharp point.
Using the core probe in the chilling cycles guarantees good results. To be certain of this, it is important to position the probe correctly, i.e. right at the center of the largest piece of food, making sure it doesn't come out the other side and being very careful not to touch the tray.

If the problem persists after making all these checks, contact the service center, remembering to give the following details:
• the kind of fault;
• the appliance's PNC (production number code);
• the Ser. No. (appliance serial number).

Note: the code and serial number are essential for identifying the type of appliance and date of manufacture.



Example: PNC 726662 00 - Ser.No. 72500010
726662 00: chiller freezer R404A
72500010: manufactured in 2007, week 25, 10th item.

D.4 WASTE DISPOSAL AND DEMOLITION

D.4.1 WASTE STORAGE

At the end of the appliance's working life, make sure it is disposed of properly. The doors must be removed before disposing of the appliance.
Special waste can be stored temporarily whilst awaiting processing for disposal and/or permanent disposal. In any event, the binding environmental protection laws in the country of use must be observed.

D.4.2 PROCEDURE FOR PRELIMINARY DISMANTLING OF THE APPLIANCE

The laws vary from country to country, but the laws and regulations in the country where the demolition takes place are the ones that must be observed.
In general terms, the refrigerator must be taken to specialised collection/demolition centers, after dismantling the components and grouping them together according to their chemical characteristics. Remember that the compressor contains lubricant oil and coolant, which can be recovered and re-used and that the refrigerator components are classed as special waste that cannot be assimilated with urban waste.

ATTENTION:

Make the appliance unusable by removing the power supply cable and any device that closes the internal compartments, to avoid the possibility of somebody getting trapped inside.

THE DISMANTLING MUST BE DONE BY QUALIFIED PERSONNEL.

D.5 ENCLOSED DOCUMENTS

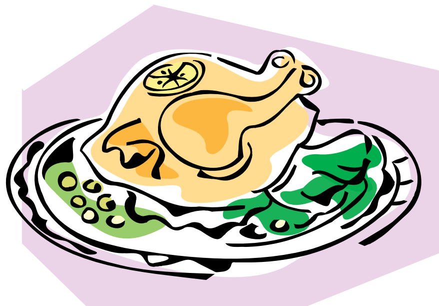
• Set of test documents
• Wiring diagram

D.6 LIST OF USER PARAMETERS

SYMBOL		RANGE	DEF.
MIN	Internal clock: Minutes	0..59	0
HOUR	Internal clock: Hours	0..23	0
DAY	Internal clock: Days	1..31	1
MON	Internal clock: Month	1..12	1
YEAR	Internal clock: Year	0..99	0
SrF	Indicates the cell temperature set point for the positive holding cycle and the conservation phase after positive chilling	- 25..10°C/F	3
SFF	Indicates the cell temperature set point for the negative holding cycle and the conservation phase after negative chilling	- 25..10°C/F	-25
LAC	Temperature difference from absolute temperature/conservation set point, below which a low temperature alarm is generated	-50..125°C/F	5
HAC	Temperature difference from absolute temperature/conservation set point, below which a high temperature alarm is generated	-50..125°C/F	5
CdiF	Indicates whether the LAC and HAC temperature limits are expressed as differential (d) or absolute (A).	A/d	D
SLd	Indicates duration of sanitation cycle	0..240	10
bCCy	Buzzer mode to indicate to indicate correct conclusion of a chilling cycle 'nob' = buzzer off 'bbl' = buzzer on for 30 seconds "llb" = buzzer on until any key is pressed	Nob bbl lbl	bbl
bFCy	Buzzer mode to indicate HACCP alarms		bbl
bAll	Buzzer mode to indicate a generic alarm		lbl
CCEt	“CUSTOM” standards: END OF POSITIVE CHILLING TEMPERATURE	0..CbSt°C/F	10
CCtl	“CUSTOM” standards: END OF POSITIVE CHILLING TIME	0..360 min	110
CFEt	“CUSTOM” standards: END OF NEGATIVE CHILLING TEMPERATURE	-35..CbSt°C/	-18
CFtl	“CUSTOM” standards: END OF NEGATIVE CHILLING TIME	0..360°C/F	270
CbSt	“CUSTOM” standards: START OF CHILLING TIME	0..127°C/F	63
EICE	The utility enables the utility of cycles ICE P1 and P2 instead of the custom programmes	Y/N	N
tPrA	Indicates printing cycle during a chilling cycle. If set to 0, only the temperatures at the beginning and end of the cycle are printed.	1..255 min	5
tPrC	Indicates the printing interval in conservation /holding. If set to 0, no value is printed.	1..255 min	30
PrnL	Configuration of printout language: It = Italian, Gb = English, dE = German, fr = French, Es = Spanish, Se = Swedish	It/Gb/dE/fr/ Es/Se	Gb
Adr	Network address	01-FF	1
E485	Type of connection "Prn" = Printer; "PC" = Personal Computer;	Prn/PC	Prn
nOr	Indicates applicable standards, whether “NF”, “UK” or “CUSTOM”	nF, Uk, CuSt	Uk
REL	Software version	-	-

N.B. The default parameters (DEF.) may vary for different appliance models.

RECIPE SELECTION



Meat / Poultry / Game		
Roast Beef 6.6 - 9.9 lb (3 - 4,5 kg) piece 2 per rack	HARD CHILLING	with probe
Roast Pork 6.6 - 9.9 lb (3 - 4,5 kg) piece 2 per rack	HARD CHILLING	with probe
Rack of lamb (5 - 6 pt) 10 per rack	HARD CHILLING	with probe
Beef casserole	HARD CHILLING	with probe
Lamb casserole	HARD CHILLING	with probe
Pork casserole	HARD CHILLING	with probe
Cottage pie brush top with melted butter	HARD CHILLING	with probe
Bacon slices arranged on 0.79 in (20 mm) trays	SOFT CHILLING	check after 6'
Roast chicken 2.2 - 4.4 lb (1 - 2 kg) piece 11 - 13.2 lb (5 - 6 kg) per rack	HARD CHILLING	with probe
Roast duck 3 per rack	HARD CHILLING	with probe
Stuffed chicken breast 12 per tray GN 0,79 in (20 mm)	HARD CHILLING	with probe
Chicken breast (fresh) 12 per tray GN 0.79 in (20 mm)	HARD CHILLING	with probe
Chicken legs 15 per rack	HARD CHILLING	with probe
Hamburger 0.22 lb (100 g) each 15 per tray GN 0.79 in (20 mm)	HARD CHILLING	check after 20'
Meat terrine 2 terrines per rack	HARD CHILLING	with probe
Veal shoulder roast 1 joint per rack	HARD CHILLING	Not suitable in one piece. Cut into 4.4 - 6.6 lb (2 - 3 kg) size, hard with probe
Ox tongue 11 lb (5 kg) per 2.56 in (65 mm) GN pan	HARD CHILLING	with probe
Hare / Rabbit 8.8 lb (4 kg) per GN pan	HARD CHILLING	with probe
Kebab (chicken, beef, lamb) cook time depends on size of meat pieces (GN 0.79 in / 20 mm pans)	HARD CHILLING	check after 12 - 15'
Boned, stuffed rolled loin of pork 2 pieces per GN 1.57 in (40 mm) pan	HARD CHILLING	with probe

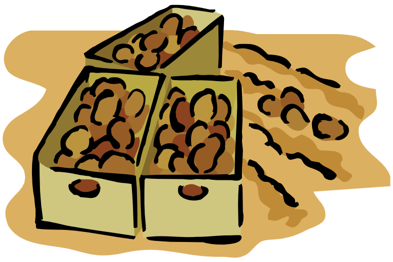




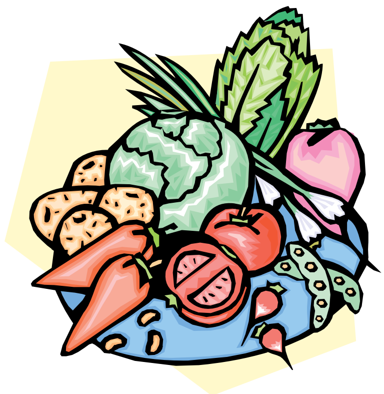
Seafood		
Fish kebab 0.79 in (20 mm) tray with grid Approximately 4.4 lb (2 kg) per tray	SOFT CHILLING	check after 10'
Salmon fillets poached 1.57 in (40 mm) pans, 15 fillets per pan depends on size	SOFT CHILLING	check after 10'
Seafood terrine on wire grids, 3 per grid	HARD CHILLING	with probe
Fish fillets 0.79 in (20 mm) pans - solid	SOFT CHILLING	If regenerated, with probe
Fish balls 0.79 in (20 mm) pans - solid 50 per pan	SOFT CHILLING	with probe



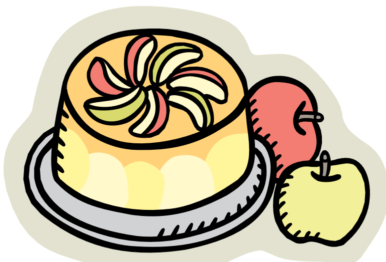
Farinaceous dishes		
Quiche number per grid depends on size	HARD CHILLING	with probe
Vegetable au gratin in 1.57 in (40 mm) GN pan	HARD CHILLING	with probe
Rice - pilaf style 2.56 in (65 mm) pan, 1.5 litre hot stock per 2.2 lb (1 kg) rice	HARD CHILLING	with probe (stir rice every 5 - 8')
Lasagne 2.56 in (65 mm) pans, 11 lb (5 kg) each	HARD CHILLING	with probe
Vegetable lasagne 2.56 in (65 mm) pans, 6.6 lb (3 kg) each	HARD CHILLING	with probe
Baked pasta 2.56 in (65 mm) pans, 6.6 lb (3 kg) each	HARD CHILLING	with probe
Gnocchi alla romana 1.57 in (40 mm) pans	HARD CHILLING	If regenerated, with probe



Vegetables		
Asparagus 0.79 in (20 mm) perforated pans, 3.3 lb (1.5 kg) per pan	SOFT CHILLING	check after 10'
Beans (fresh) 1.57 in (40 mm) perforated, 5.5 lb (2.5 kg) per pan	SOFT CHILLING	check after 10'
Beans (frozen) 1.57 in (40 mm) perforated, 5.5 lb (2.5 kg) per pan	SOFT CHILLING	check after 10'
Broccoli (fresh) 1.57 in (40 mm) perforated, 3.3 lb (1.5 kg) per pan	SOFT CHILLING	check after 10'
Cauliflower 1.57 in (40 mm) perforated, 4.4 lb (2 kg) per pan	SOFT CHILLING	check after 10'
Cabbage shredded 1.57 in (40 mm) perforated, 5.5 lb (2.5 kg) per pan	SOFT CHILLING	check after 10'
Mousaka 0.79 in (20 mm) solid pans	HARD CHILLING	with probe
Leeks 1.57 in (40 mm) perforated, 4.4 lb (2 kg) per pan	SOFT CHILLING	check after 10'
Stuffed peppers 1.57 in (40 mm) solid pans 20 pieces per pan	HARD CHILLING	with probe



Desserts		
Bread and butter pudding 2.56 in (65 mm) solid pans, 24 - 30 portions	HARD CHILLING	with probe
Din cake 0.79 in (20 mm) solid trays, 2.2 - 6.6 lb (1 - 3 kg) butter on each	SOFT CHILLING	check after 10'
Crème caramel 1.57 in (40 mm) solid pans, 18 - 24 pieces per pan. Cover with cling wrap	HARD CHILLING	with cover on, check after 15'
Fruit crumble 2.56 in (65 mm) solid 24 - 30 portions per pan	HARD CHILLING	with probe
Poached apples and pears in vacuum bags with syrup, spice Cooked on grids	HARD CHILLING	with probe



Miscellaneous		
Boiled eggs 0.79°F (20°C) perforated tray, 60 eggs per tray (time depends on soft/hard)		place in cold water
Idaho potatoes on wire grids, do not stack on top of each other	HARD CHILLING	with probe
Scotch eggs double crumb 0.79 in (20 mm) tray, 24 - 30 per tray	HARD CHILLING	with probe

